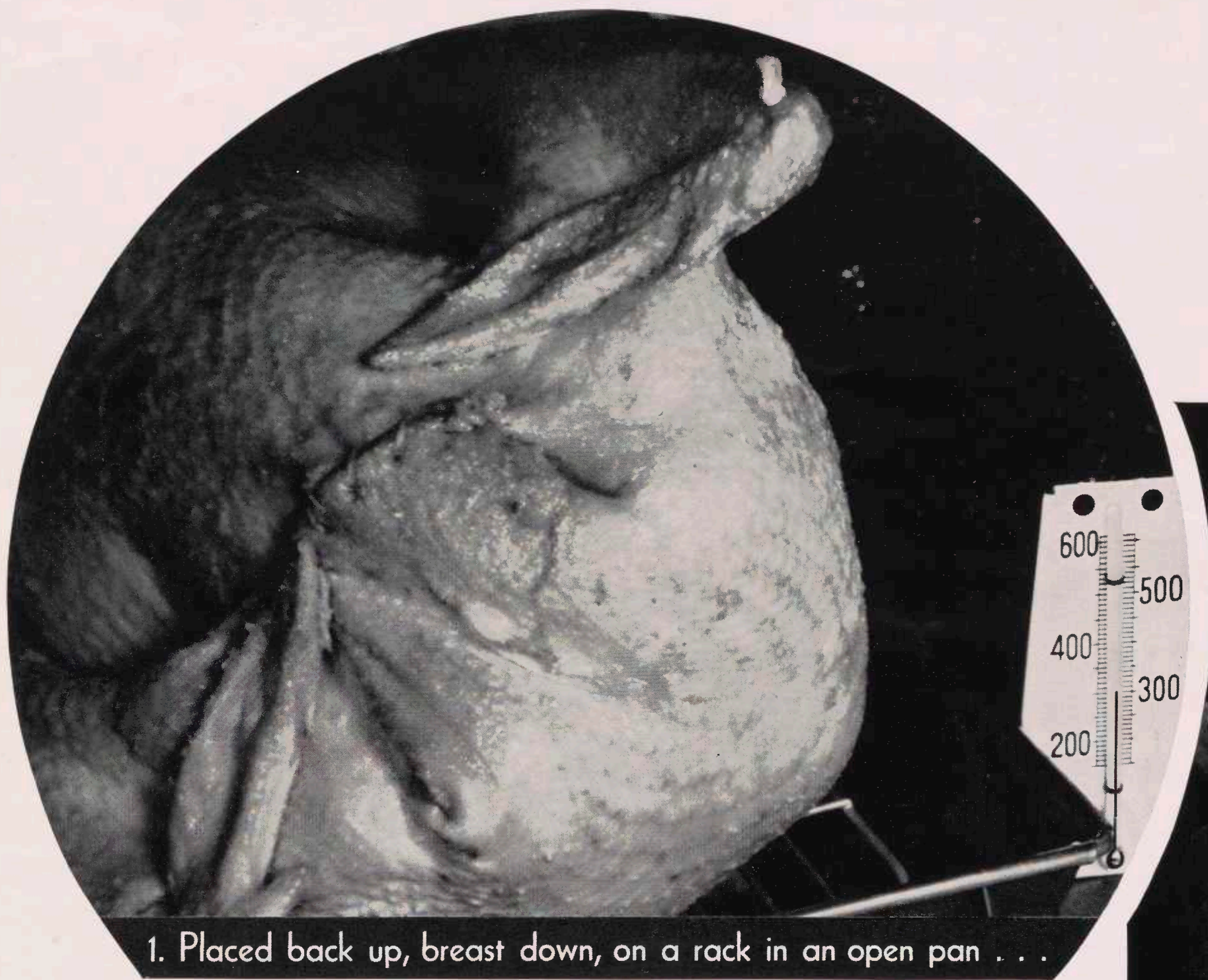


Historic, archived document

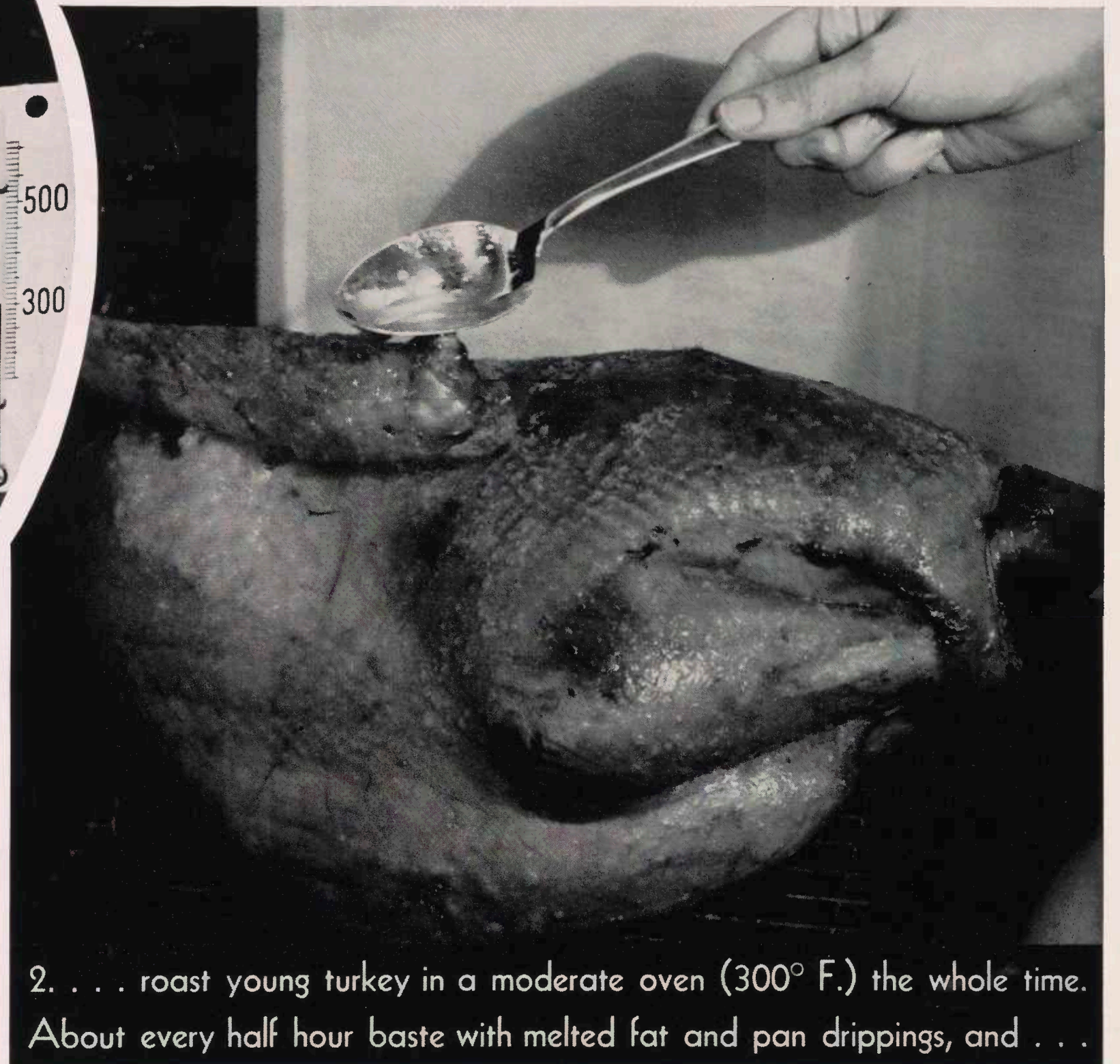
Do not assume content reflects current scientific knowledge, policies, or practices.

Roasting *young turkey*..

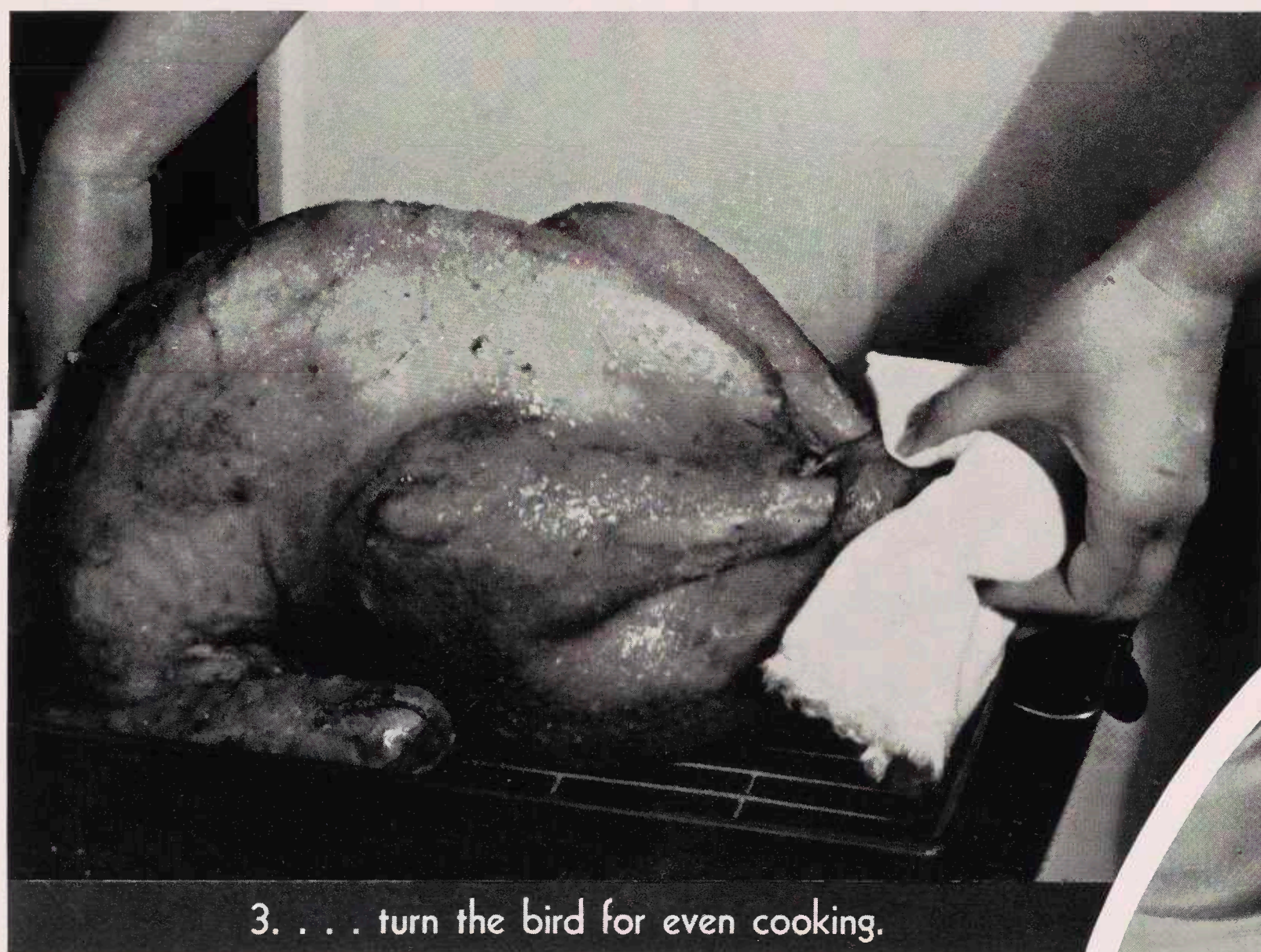
(10 to 14 pounds)



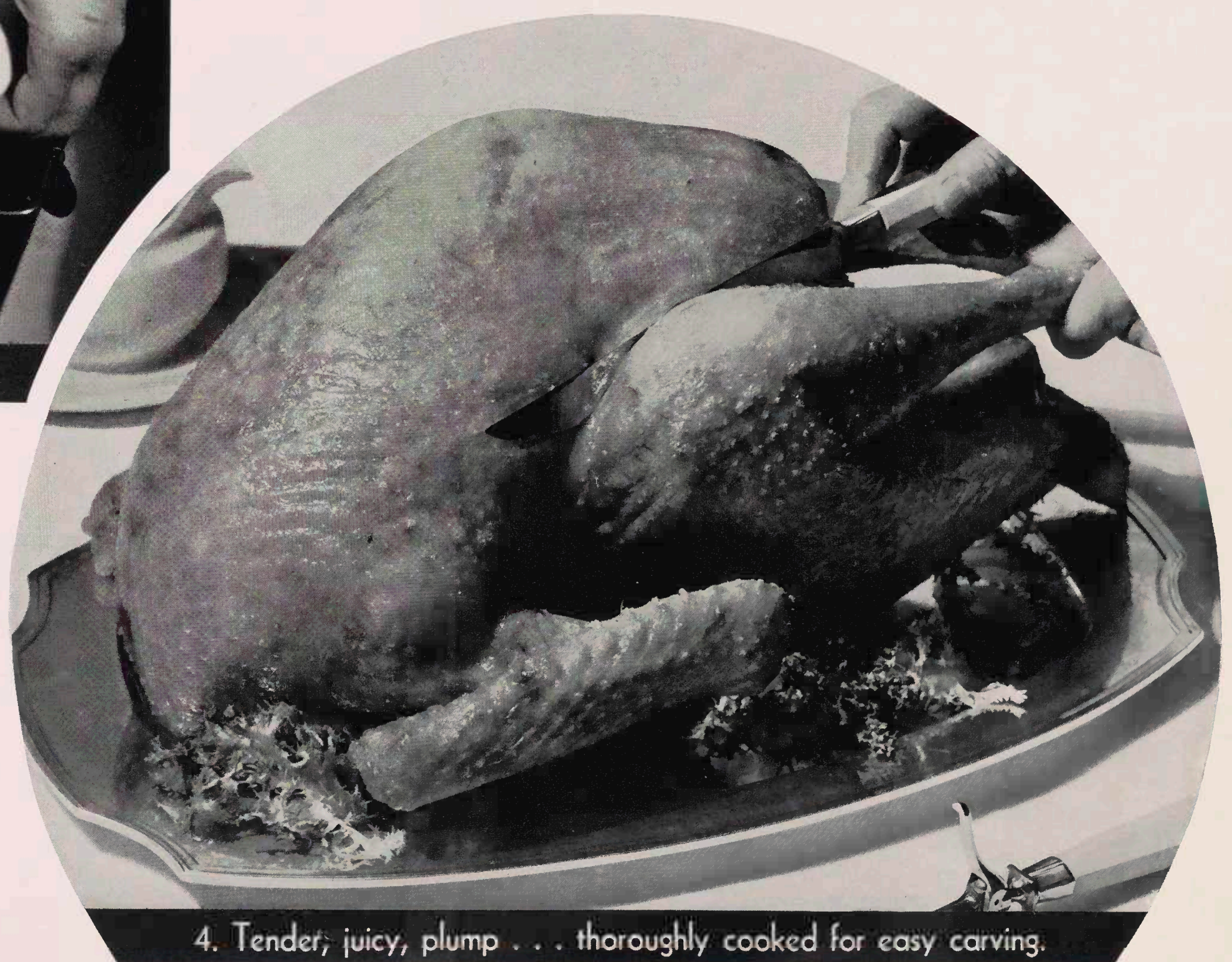
1. Placed back up, breast down, on a rack in an open pan . . .



2. . . . roast young turkey in a moderate oven (300° F.) the whole time. About every half hour baste with melted fat and pan drippings, and . . .



3. . . . turn the bird for even cooking.



4. Tender, juicy, plump . . . thoroughly cooked for easy carving.

Roasting time:

12-pound young turkey:

Oven—300° F.

Time—3 to 3½ hours

4-pound roasting chicken:

Oven—350° F.

Time—1½ hours

2-pound young guinea:

Oven—350° F.

Time—1½ hours